

AMENDMENTS TO THE CLAIMS

This Listing of Claims will replace all prior versions and listings of claims in this application.

Listing of Claims:

1. (Currently amended) A method of producing a deep-frozen intermediate product designed for making a sweet or savory pie, quiche, or tart with a crisp pie base containing a filling, the method comprising:

- preparing a pastry dough for a pie, a quiche, or a tart;
- shaping the pastry dough in a mold having a base and a peripheral side extending from the base;
- providing a perforated counter-mold having a base and a peripheral side extending from the base;
- partially baking the shaped pastry dough in an oven to obtain a part-baked pie base, said part-baking being carried out with the shaped pastry dough being maintained in its shape between said mold and ~~[[a]] the counter-mold, having the shaped pastry dough having an edge maintained between the sides of the mold and counter-mold and the perforations allowing steam to be evacuated during part-baking;~~
- preparing a filling for the pie, quiche, or tart;
- assembling the part-baked pie base with the filling by disposing the filling on the ~~part-baked-baked~~ pie base;
- deep-freezing the part-baked pie base and the filing; and

- packaging the deep frozen assembly to obtain a packaged deep-frozen intermediate product comprising the filling disposed on the part-baked pie base.

2. (Canceled)

3. (Currently amended) A method according to claim 1, ~~characterized in that~~wherein part-baking of the pastry dough is carried out for a period in the range of 30% to 70% of the ~~normal~~-total baking time for the pie base.

4. (Currently amended) A method according to claim 1, ~~characterized in that~~wherein the filling is poured into or deposited onto the part-baked pie base before deep-freezing the assembly.

5. (Currently amended) A method according to claim 1, ~~characterized in that~~wherein the filling is molded and deep-frozen before being disposed in the deep-frozen state on the part-baked pie base.

6. (Currently amended) A method according to claim 5, ~~characterized in that~~wherein the deep-frozen filling is disposed on the part-baked deep-frozen pie base.

7. (Currently amended) A method according to claim 5, ~~characterized in that~~wherein the deep-frozen filling is disposed on the part-baked non deep-frozen pie base and the assembly is deep-frozen.

8-11. (Canceled)

12. (Previously Presented) A method according to claim 3, wherein the filling is poured into or deposited onto the part-baked pie base before deep-freezing the assembly.